Fig.1

Fig.2

Fig.3

Drink utilizing an acidic material stabilized suspension				
stabilized suspension				
Or soybean milk $\bigcap$	soybean powder			
Step of	dissolution (slurrying)			
preparing	preheating saccharides, coagulant, stabilizer, perfume			
stabilized	and the like homogenizing			
suspension	pressure:			
<u></u>	$150 \text{ kgf/cm}^2 \times 3 \text{ times}$			
(Step of denaturing protein)	) mixing —			
(Step of performing dispersing treatment)	) homogenizing pressure sour taste			
Ċ	) mixing (acidic fruit juice,etc)			
(Step of performing re-dispersing treatment)	) homogenizing pressure: 150 kgf/cm <sup>2</sup>			
(	) sterilization :			
Ī	120°C × 3 seconds			
j.	) cooling 10°C or less			
	) filling			
	packaging			
	7			

Fig.4

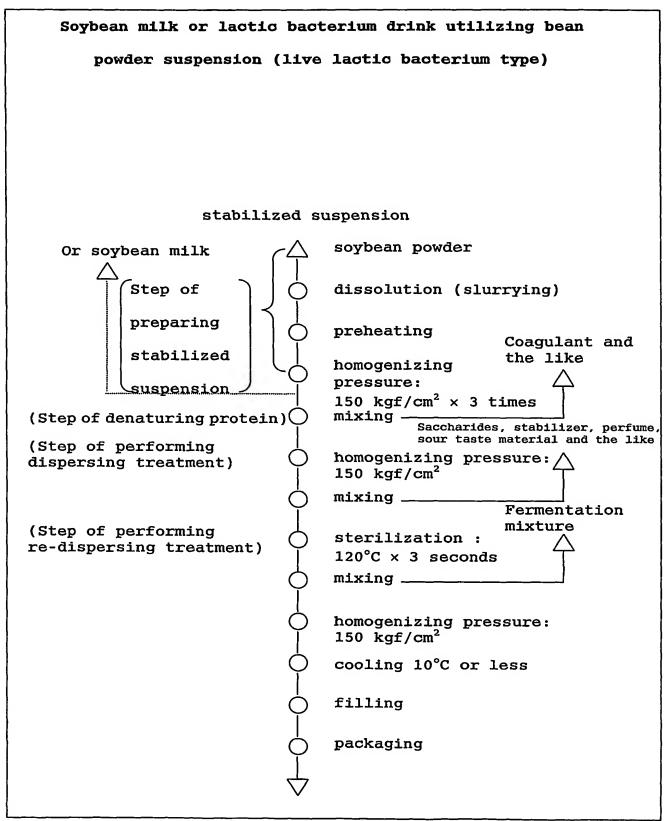


Fig. 5

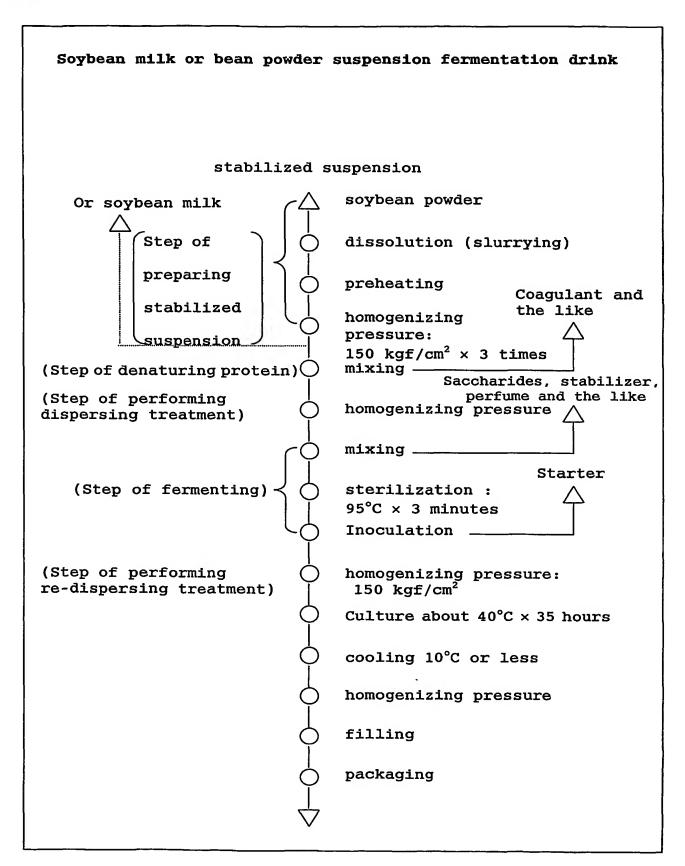


Fig.6

Or	soybean milk	Q.	Whole grain-mash of soybean
	Preparation		dissolution (slurrying)
	of stabilized		Preheating (50-60°C)
	suspension		High pressure homogenizing pressure:  Coagulant (pH adjustor) mixing
			Homogenizing pressure (glucose) (dispersing):150 kgf/cm <sup>2</sup> and the like
		Q	mixing
		<b>\rightarrow</b>	Starter sterilization: 95°C × 3 minutes
		$\Diamond$	Inoculation
		\ \ \	Culture
		<b>\rightarrow</b>	Cutting
	,	\rightarrow \limits	Stirring
		þ	Removing whey (skimming)
		þ	Accumulating
		þ	Compressing
		$\phi$	Salt adding (Adjusting tastes by adding salt, if necessary)
		Ģ	Maturing

Or soybean milk	$\bigcirc$	Whole grain-mash of soybean
Preparation (	\ \	dissolution
of stabilized (		Preheating (50-60°C)
suspension	     	High pressure homogenizing pressure: Coagulant (pH adjustor) mixing
		Homogenizing pressure Saccharides, (dispersing):150 kgf/cm <sup>2</sup> perfume and the mixing like
	Ĭ	Starter
(	$\triangle$	sterilization:
`	Ĭ	95°C × 3 minutes
(	\rightarrow \big	Inoculation
		filling
(	$\Rightarrow$	Culture about $40^{\circ}$ C × 10 hours
		cooling 10°C or less
	<b>\</b>	packaging
7		